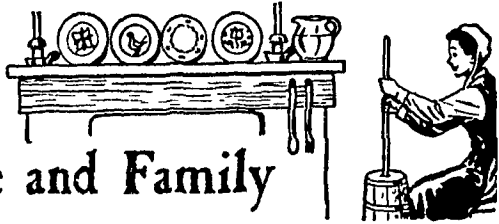


For the Farm Wife and Family



It's Peach Time

by Mrs. Richard C. Spence

Be watching the market for good buys in peaches so you can put some in the freezer.

If you're planning to freeze peaches for sauce use the firm just ripe ones. Sort out any that the poor shaped underripe or soft and use them for uncooked jam to store either in the refrigerator or the freezer.

To make about nine jelly glasses of jam for the freezer you need three cups of crushed fruit or about 2½ pounds peaches. Wash, skin and pit the fruit, then crush with a potato masher.

Add five cups sugar and a few tablespoons lemon juice if you like. Mix well and let the peach-sugar mixture stand for about 20 minutes. Dissolve one package powdered pectin in a cup of water and boil for one minute. Add the pectin solution to the peaches and stir for two minutes.

Ladle into glasses or freezer containers and let stand a day or two. Cover with a thin layer of paraffin and store in the refrigerator or the freezer. Jam kept in the freezer will stay fresh for about a year.

To freeze peaches for sauce sprinkle them with a fourth teaspoon ascorbic acid dissolved in a fourth cup cold water.

For each quart of fruit add two-thirds cup sugar and mix well. Pack peaches into container leaving head space. Seal and freeze.

With egg prices still low and peaches plentiful you might combine them for a tasty dessert. Make a peach whip to serve in meringues. You'll want to use peaches that are fully ripe so you'll get good rich flavor.

Peach Whip in Meringues
 3 cups crushed peaches
 2 egg whites
 2 cups powdered sugar
 6 egg whites
 2 cups sugar
 1½ teaspoons lemon juice
 Beat the two egg whites and add powdered sugar. Fold in the peaches. Chill and serve over the meringues.

Beat the six egg whites until they hold a point; then gradually beat in one cup of sugar. Alternately, beat in a second cup of sugar with the lemon juice. Keep beating until the whites are stiff and glossy. It may take 30 minutes or more beating to make a good meringue.

Drop mixture by spoonfuls (8 to 10) on brown paper. Hollow out the center with the back of a spoon. Bake in a slow oven (275 degrees) for 40 minutes. Cool and top with the peach whip.

The Best Way To Peel Peaches—If you're peeling a lot of peaches you may want to dip them in boiling water. Let blanch only a couple minutes then put in cold water. It seems to help if you add a half cup Calgon to a gallon of boiling water and two teaspoons to the cooling water. Skins off easily without tearing the fruit.

Peaches And Cream Pie
 9-inch pastry crust
 2 tablespoons butter
 1 cup light cream
 ¾ cup sugar
 ¼ teaspoon salt
 ¼ cup flour
 ⅛ teaspoon nutmeg or
 ¼ teaspoon cinnamon
 3 cups sliced fresh peaches

Slice butter thinly over bottom of pastry. Measure flour, sugar, salt and nutmeg into small bowl and stir to blend well, then stir in cream until well mixed.

ed with flour. Turn fruit into pastry shell. Sprinkle with extract, then with the ½ cup sugar, then with the crumble.

Bake 15 minutes at 425 degrees, then reduce heat to moderate (350 degrees) and bake 20 minutes longer. Remove to cake rack and cool two to three hours. Serve lukewarm or cold.

A "peachy" way to prepare peaches for a simple but distinctive dessert—

Fresh Baked Peaches
 9 to 10 good-sized peaches
 ½ cup sugar
 ¼ teaspoon cornstarch or
 ½ teaspoon flour, optional
 ¼ cup water

Butter well a flat-bottomed 8-cup casserole with cover. Start oven to 375 degrees.

Pare peaches thinly and leave whole. Place in casserole stem-end up. Blend sugar and flour; sprinkle over peaches, leaving as much of mixture on fruit as possible.

Pour water in at side. Cover and bake about 40 minutes. Carefully turn fruit once during baking. Remove to cake rack and again gently flip fruit over.

Cool uncovered about 15 minutes, then cover. Serve lukewarm or chilled, plain or with cream. Makes four to five servings.

An invigorating summertime dessert—

Stewed Peaches In Red Plum Puree
 ¾ cup sugar
 1 cup water
 5 medium peaches
 5 medium red plums

Heat sugar and water in a two-quart saucepan to boiling, then simmer five minutes. Meanwhile, peel peaches thinly, cut in half and discard pits.

Drop fruit into the syrup and boil gently five to six minutes or until barely tender. Lift out into bowl with slotted spoon.

To syrup in pan, add plums which have been

washed and cut into pits left in. Cover and boil gently six to seven minutes or until tender. Pour plums into a course strainer held over peaches and rub fruit thru strainer with back of spoon. Stir fruit gently. Serve lukewarm or chilled. One pint or four servings.

Fresh Peach Cobbler

1 cup plus 2 tablespoons of sugar

¼ teaspoon salt

1 tablespoon flour, optional

Pastry for 8-inch double crust

2 tablespoons fine dry white bread crumbs

5 cups sliced fresh peaches

1 tablespoon butter

1 to 2 drops almond extract

Thin cream and sugar

Have ready a 10¼x6¼ x2-inch glass or aluminum baking pan. Start oven at 450 degrees.

Blend sugar, salt and flour—use flour only if peaches are very juicy. Make pastry. Roll out ¾ of it into a rectangle about 14½x10½ in.

Fold in half to lift easily into pan. Unfold carefully so as not to tear pastry, fitting well into angles of pan.

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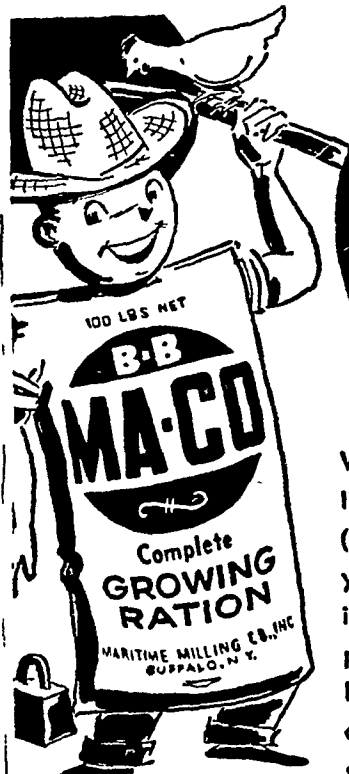
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